

XP-002290047

AN - 1985-138870 [23]

AP - JP19830179336 19830929; JP19830179336 19830929

CPY - JINT-N

DC - D13

FS - CPI

IC - A23L1/21

MC - D03-H01M D03-H02

PA - (JINT-N) JINTAN SHOKUHIN KK

PN - JP60075251 A 19850427 DW198523 003pp

- JP3014414B B 19910226 DW199112 000pp

PR - JP19830179336 19830929

XA - C1985-060393

XIC - A23L-001/21

AB - J60075251 The method comprises (a) peeling potatoes, (b) cutting into pieces; (c) blanching, (d) coating with batter contg. 1.0-8.0 w/w% beta-cyclodextrin so that the adhesion of batter is below 10 w/w% based on the potato pieces; (e) frying in oil at 165-180 deg.C for 0.5-3 mins.; and (f) freezing. Pref. blanching takes place in 0.2-0.5% acidic sodium pyrophosphate soln. at 80-90 deg.C for 5-15 mins.
- USE/ADVANTAGE - The frozen pre-fried potato can be processed to delicious fried potato by a single roasting. The crystalline beta-cyclodextrin enables the oil to occlude in its molecular cavity and ooze out during roasting. Thus the oil is protected from oxidn. during storage and food similar to freshly fried potato in texture, taste and flavour is obtd.(0/0)

AW - OVEN CHIP

AKW - OVEN CHIP

IW - FREEZE PRE FRY POTATO PIECE COATING BATTER CONTAIN CRYSTAL BETA CYCLODEXTRIN

IKW - FREEZE PRE FRY POTATO PIECE COATING BATTER CONTAIN CRYSTAL BETA CYCLODEXTRIN

NC - 001

OPD - 1983-09-29

ORD - 1985-04-27

PAW - (JINT-N) JINTAN SHOKUHIN KK

TI - Frozen pre-fried potato pieces - coated with batter contg. crystalline beta-cyclodextrin